NOMAD.

a social dining experience

SNACKS

truffle fries 14 truffle oil , fresh herbs, parmesan reggiano, served with lemon-garlic aioli + chipotle aioli

butter board 16

whipped european butter , fig, cranberries, candied orange, hot honey, chives, red wine reduction, roasted garlic, fresh bread

> shrimp chips 6 shrimp chips, thai peanut sauce

coconut curry seafood chowder 10

faroe island salmon, tiger shrimp, bay scallops, potato, lardon, chili oil

PRIME FILET

10oz center cut prime filet, cognac truffle mushroom sauce, chives, fresh herbs, wild mushrooms 68 add 3oz foie gras 20

WAGYU CHEESEBURGER

double patty, american cheese, dijonaise, peppered bacon, farm egg 26

PLATES

heirloom beet salad 18

heirloom beets, whipped tahini, pomegranate vinaigrette, rocket, pomegranates

poached pear salad 18

baby spinach, red wine poached pears, candied walnuts, prosciutto di parma, gorgonzola, 8-grain vinaigrette, hot honey

faroe island salmon "carbonara" 36

kimchi, udon, scallion, seaweed salad, gochujang, garlic, mirin, pea shoots, lardon, sunny egg

italian sausage and veal ragu 28

bucatini, chili flakes, burrata, kale pesto

knife and fork fried chicken 29

buttermilk and jalapeno marinated chicken, kale slaw, butter pickles

lamb chops 32

marinated rack of lamb, curried tzatziki, mint oil

SMALL PLATES

"chicken parm" bao buns 20

otto farms chicken breast, ragu, shiso pesto, parmesan reggiano

brussels sprouts 15

fried brussels sprouts, sriracha vinaigrette, jalapeno aioli, pecorino romano

foie gras pbj 25

seared foie gras, toasted brioche, blackberry jam

salt and pepper calamari 18

fried calamari, scallion, sesame seeds, sea salt, cracked black pepper, gochujang aioli

smashed sweet potatoes 14

crispy smashed sweet potatoes, thai chili sauce, crumbled feta, thai basil

buffalo chicken lollipops 19

creole rubbed, blis hot sauce, hot honey, blue cheese dressing

consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your risk of food born illness. please inform us of any allergies prior to ordering. ask your server regarding foods that may be cooked to order.